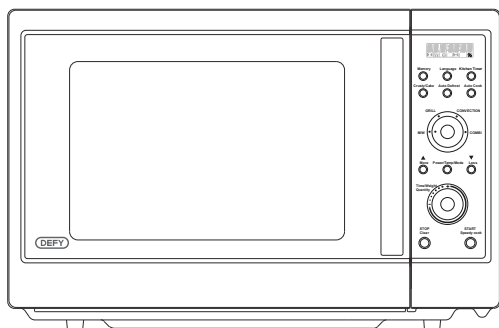


OWNER'S MANUAL



The Manufacturer strives for continuous improvements. The content of this book is therefore subject to change without notice.

Please read these instructions carefully before installing and operating the oven. Record in the space below the listed information for future reference. The Serial number may be found on the nameplate of your oven.

SERIAL No.....
DATE OF PURCHASE.....
PURCHASED FROM.....



You can rely on Defy. To simplify

MODEL
DMO 356

**42 LITRE
CONVECTION/GRILL
MULTIFUNCTION
MICROWAVE OVEN**

Please register your
product at
www.defy.co.za



PRECAUTIONS TO AVOID POSSIBLE EXPOSURE TO MICROWAVE ENERGY.

1. Do not operate this oven with the door open since this can result in harmful exposure to microwave energy.
2. It is important not to bypass or tamper with the door safety interlocks.
3. Do not place any object between the oven front face and the door or allow soil or cleaner residue to accumulate on the sealing surfaces.
4. Do not operate the oven if it is damaged.
5. It is particularly important that the oven door closes properly and that there is no damage to the:
Door (bent, skew or dented)
6. Hinges and latches (broken or loosened)
Door seals and sealing surfaces. (deformed or covered with dirt deposits)
7. The oven should not be adjusted or repaired by anyone except properly qualified service personnel.

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IMPORTANT SAFETY INSTRUCTIONS.

This product is classified as Group 2 Class B ISM. Defined as (Industrial, Scientific and Medical) equipment in which radio-frequency energy is intentionally generated and/or used in the form of electromagnetic radiation for the treatment of material, and spark erosion equipment. Class B equipment is suitable for use in domestic establishments and in establishments directly connected to a low voltage power supply network which supplies buildings used for domestic purpose.

When using an electrical appliance basic safety precautions should be followed, including the following:

1. Read all instructions before using the appliance.
2. Use this appliance only for its intended use as described in this manual. This type of oven is specifically designed to heat, cook or defrost food. It is not designed for industrial or laboratory use.
3. Do not use corrosive chemicals or aerosols to clean this appliance.
4. Do not operate the oven when empty.
5. Do not operate this appliance if it has a damaged cord or plug, if it is not working properly or if it has been damaged or dropped. If the supply cord is damaged, it must be replaced by the manufacturer or its service agent or a similarly qualified person in order to avoid a hazard.



IMPORTANT SAFETY ADVICE TO REDUCE THE RISK OF FIRE OR BURNS.

1. Check the oven frequently when heating food in plastic or paper containers to avoid accidental ignition.
2. Remove wire twist-ties from paper or plastic bags before placing the bag in the oven.
3. Do not pop popcorn in the oven unless you use microwave popcorn in an approved bag.
4. If smoke is observed, switch off or unplug the appliance and keep the door closed in order to stifle any flames.
5. Do not use the cavity for storage purposes. Do not leave paper products, cooking utensils or food in the cavity when it is not in use.
6. Liquid or other food must not be heated in sealed containers since these are liable to explode.
7. Microwave heating of beverages can result in delayed eruptive boiling, therefore care has to be taken when handling the container.
8. Do not fry food in the oven. Hot oil can damage oven parts, utensils and can even result in skin burns.
9. Pierce foods with heavy skins such as potatoes, tomatoes, whole squashes, apples and chestnuts before cooking. Unless this is done, they may burst or explode.
10. Remove all caps or lids when cooking food in sealed containers.
11. Eggs in their shells and whole hard-boiled eggs should not be heated in microwave ovens since they may explode even after microwave heating has ended.
12. The contents of feeding bottles and baby jars should be stirred or shaken and the temperature should be checked before serving in order to avoid burns.
13. Cooking utensils may become hot because heat is transferred from the heated food. Potholders may be needed to handle the utensil.
14. Utensils should be checked to ensure that they are suitable for use in a microwave oven.

Please note:

This appliance is not intended for use by persons, including children, with reduced physical, sensory or mental capabilities, unless they have been given supervision or instruction concerning the use of the appliance by a person responsible for their safety.

Warning:

It is hazardous for anyone other than a trained person to carry out any service or repair operation which involves the removal of any cover which protects against exposure to microwave energy.

SPECIFICATIONS.

Power supply:	230V~50Hz
Microwave power Consumption:	1550 W
Rated Microwave output :	950 W. (IEC 705)
Operation Frequency:	2450 MHz
Grill power consumption	1550W
Convection power consumption	2550W
Combination heating power consumption	2950W
Outside Dimensions:	(W x D x H) 582 x 518 x 379 mm
Oven Cavity Dimensions:	(W x D x H) 390 x 383 x 285.5 mm
Select function:	Microwave, Grill, Convection, Combination
Timer:	60 minutes
Oven Capacity:	42 Litres
Cooking Uniformity:	Rotating base system
Microwave power levels:	10 Stages
Net Weight:	Approximately 24.5 kg

INSTALLATION.

Check the oven for:

- A damaged, misaligned or bent door.
- Damaged door seals and sealing surfaces.
- Broken or loose door hinges and latches.
- Dents inside the cavity or on the door.

1. If there is any damage, do not operate the oven and contact your dealer.
2. Make sure that all the packing materials are removed from the inside of the door.
3. The microwave oven must be placed on a flat and stable surface, strong enough to hold its weight and the heaviest food likely to be cooked in the oven.
4. Do not place the oven where heat, moisture, or high humidity are generated, or near any combustible materials.
5. The oven must have sufficient ventilation to operate correctly. Allow a space of 20cm above the oven, 10cm at back and 5cm at both sides.
6. Do not cover or block any openings on the appliance.
7. Do not remove the feet.
8. Do not operate the oven without the glass tray, the rotating base, and the shaft in their proper positions.
9. Make sure that the power supply cord is undamaged and does not run under the oven or over any hot or sharp surface.
10. The socket must be readily accessible so that it can be easily unplugged in an emergency.
11. Do not use the oven outdoors.

RADIO INTERFERENCE.

Microwave ovens can cause radio and TV interference. This may be reduced or eliminated by taking the following measures:

1. Clean the door and sealing surfaces of the oven.
2. Reorient the receiving antenna of the radio or the television.
3. Relocate the microwave oven with respect to the receiver.
4. Move the microwave oven away from the receiver.
5. Plug the microwave oven into a different outlet so that the microwave oven and receiver are on different branch circuits.

EARTHING INSTRUCTIONS.

This appliance must be earthed. This oven is equipped with a power cord and earthed plug. It must be plugged into a wall socket that is properly installed and earthed. In the event of an electrical short circuit, earthing reduces risk of electric shock by providing an escape wire for the electric current. It is recommended that a separate circuit serving only the oven be provided. Using a high voltage power supply is dangerous and may result in a fire or other accident causing oven damage.

WARNING

Improper use of the earthed plug can result in a risk of electric shock. Neither the manufacturer nor the dealer can accept any liability for damage to the oven or personal injury resulting from failure to observe the electrical connection procedures. If you have any doubts about the electrical installation please consult an electrician or qualified technician.

The wires in the power cord are coloured in accordance with the following code:

Green and Yellow = EARTH. Blue = NEUTRAL. Brown = LIVE.

BEFORE YOU CALL FOR SERVICE.

If the oven fails to operate:

1. Check to ensure that the oven is plugged in securely. If it is not, remove the plug from the outlet, wait 10 seconds, and plug it in again securely.
2. Check for a blown circuit fuse or a tripped main circuit breaker. If these seem to be operating properly, test the outlet with another appliance.
3. Check to ensure that the control panel is programmed correctly and the timer is set.
4. Check to ensure that the door is securely closed and that the door safety locks have engaged properly.
5. Check that the safety (child) lock has not been activated. (See page 8)
6. Check for any warning messages.

WARNING MESSAGES

TEMPERATURE IS HIGH

This message is displayed when the temperature in the oven is too high for selecting defrost or 40°C convection modes.

ERROR 2

This message is displayed if the temperature sensor inside the oven is faulty. Unplug the unit and take it to the nearest Defy service centre for assistance.

ERROR 3

This message is displayed if the temperature sensor inside the oven is disconnected. Unplug the unit and take it to the nearest Defy Service Centre for assistance.

UTENSIL AND COOKWARE GUIDE.

1. Glass or Pyrex dishes allow energy to pass through the utensil and heat the food.
2. Microwaves cannot penetrate metal, so don't use metal dishes or utensils. Neither use any dish which has metallic decorations or a gold-foiled pattern.
3. Do not use recycled paper products when microwave cooking as these may contain small metal fragments which may cause sparks and or fires.
4. Use round or oval dishes rather than square or oblong ones as food in corners tends to overcook.
5. Narrow strips of aluminum foil may be used to prevent overcooking of exposed areas. (on drum stick ends and such) but keep a distance of at least 1 inch (2.54cm) between the foil and the cavity to prevent arcing.

COOKWARE	MICROWAVE	GRILL	CONVECTION	COMBINATION
Heat resistant glass.	Yes	Yes	Yes	Yes
Non heat resistant glass.	No	No	No	No
Heat resistant ceramics.	Yes	Yes	Yes	Yes
Microwave compatible plastic dishes.	Yes	No	No	No
Paper toweling—with caution.	Yes	No	No	No
Metal dishes or utensils.	No	Yes	Yes	No
Metal trays or racks.	No	Yes	Yes	No
Aluminium foil containers.	No	Yes	Yes	No

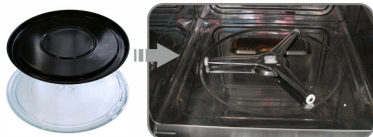
Note : Combination is applicable for both (microwave + grill) & (microwave + convection) cooking.

ACCESSORIES AND THEIR USES.



The rotating base.

The rotating base should be securely fitted over the shaft at the centre of the oven floor. The rotating base must remain in the oven at all times during cooking and should only be removed for cleaning purposes.



Metal and glass trays.

Use the metal tray for convection, combination and grill cooking. Use the glass tray for microwave cooking. Position the tray on top of the rotating base so the perimeter groove locates snugly over the rotating base rollers. During operation, the tray must always be in place. The rotation direction will alternate between clockwise and anticlockwise.

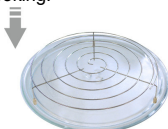


The metal stand.

The microwave compatible stand is placed centrally on the tray and allows the food to be positioned closer to the upper grill.

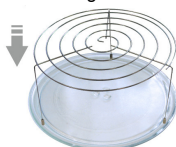
Use the low metal stand for:

- Defrosting.
- Cake menus.
- Auto cooking.



Use the high metal stand for:

- Grilling.
- Auto cooking.



Use the glass tray for:

- Microwave cooking.
- Defrosting.

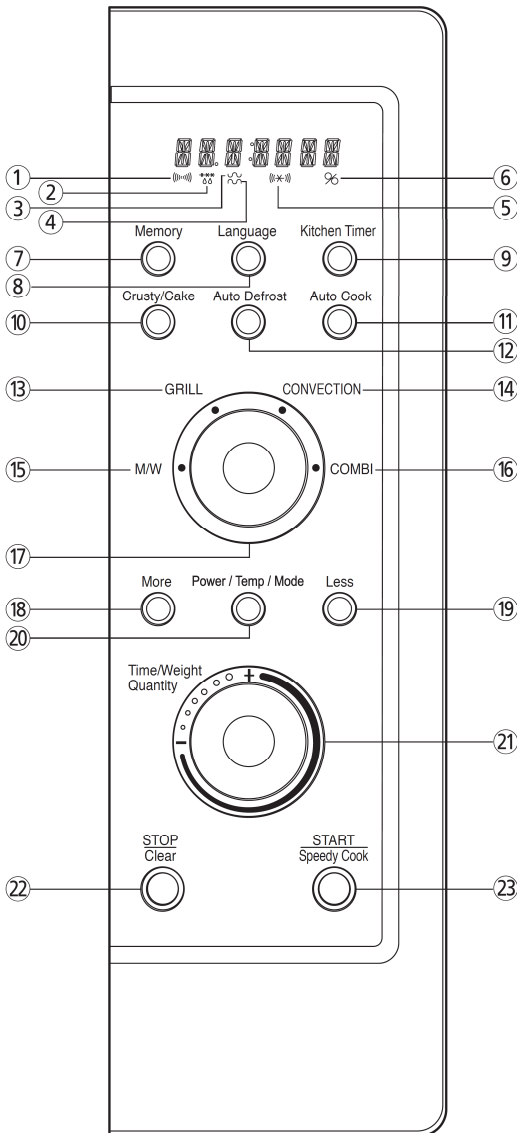


Use the metal tray for:

- Convection cooking.
- Combination cooking.
- Auto cooking.



CONTROL PANEL.



DISPLAY WINDOW

The display will prompt you as to which action to take next.

The indicator lights show the selected cooking mode, options and power level which have been selected.

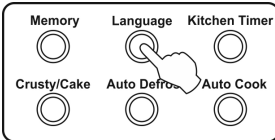
1. Microwave.
2. Defrost.
3. Upper grill.
4. Lower grill.
5. Convection.
6. % microwave power.

CONTROLS

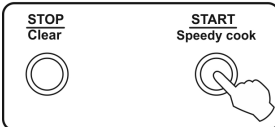
7. **Memory:** Press to set your favourite cooking mode.
8. **Language:** Press to select the desired language.
9. **Kitchen Timer:** Used as a minute timer.
10. **Crusty/Cake:** Press to select the crusty/cake menu.
11. **Auto cook:** Press to select the Auto cook menu.
12. **Auto defrost:** Press to select the defrost menu.
13. **Grill:** Selects Grill mode.
14. **Convection:** Selects Convection mode.
15. **M/W:** Selects Microwave cooking.
16. **Combi:** Selects Combination cooking.
17. **Menu selection knob:** Turn to select menus.
18. **More:** Press to add cooking time.
19. **Less:** Press to deduct cooking time.
20. **Power/Temp/Mode:** Press to set the power, temp or grill/combi mode.
21. **Jog dial knob:** Use to set time, weight and quantity.
22. **STOP/Clear:** Press once to stop a programme and twice to cancel a programme.
23. **START/Speedy cook:** Press to start a programme. This button is also used for Speedy cook: Each press adds 30 seconds to the microwave cooking time.

SELECTING THE LANGUAGE

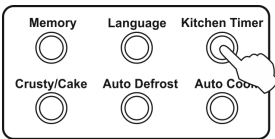
The microwave features a six language prompt menu. When the oven is plugged in for the first time or after a power failure, the display will read : "SELECT LANGUAGE" in English, German, Dutch, French, Italian and Spanish.



1. By pressing the **Language** button repeatedly, it is possible to select the preferred language. Once for English, Twice for German, three times for Dutch and so on.
2. Thereafter press the **START** button once to set and store the language into memory.
3. The display will briefly show the selected language i.e. **ENGLISH** and then reset to show: **0**.

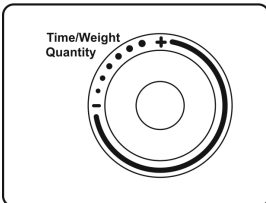


KITCHEN TIMER



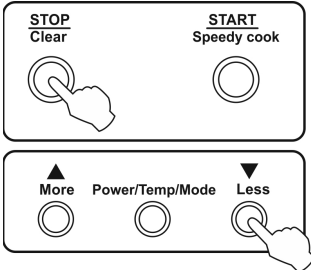
Timer operates as a minute timer.
Timer operates without microwave energy.

1. Press the STOP/CLEAR button.
2. Press the Kitchen Timer button.
": 0" and "SET TIME" shows in display.
3. Turn the dial knob to set the timer.
For a timer time of 11 minutes, turn the dial knob to the right to set 11:00. (up to 60 minutes).
"11:00" and "PRESS START" shows in display.
4. Press the START/SPEEDY COOK button.
Timer starts and the time in the display will count down.



POWER SAVE MODE

Power save mode switches the display off until required. The display will function normally if any of the buttons is pressed but if no buttons are pressed within a 10 second period, the display will clear.



1. Press the **STOP/Clear** button. '0' or the time of day is displayed.
2. Press and hold the **Less** button for 3 seconds. The oven beeps and the display will clear.
3. Normal operation is possible thereafter provided the entries are made within 10 seconds.
4. To cancel power save, press the **STOP/Clear** button and hold the **Less** button for 3 seconds.

OPERATIONAL NOTES TO REMEMBER

Safety tip.

1. **While learning to operate the oven, place a cup of water on the tray inside the oven. This will absorb any microwave energy generated while you experiment. Never switch the oven on when it is empty.**

At the end of the cooking cycle.

2. At the end of a cooking cycle, the oven beeps 3 times, **OPEN DOOR** is displayed, the oven light switches off and the tray stops rotating.
3. The oven will beep every 10 minutes thereafter unless the **STOP/clear** button is pressed.
4. If the cooking period exceeded 5 minutes, the cooling fan will continue to function for approximately 5 minutes after the cooking has stopped and **COOLING** is displayed.

Opening the door.

5. Opening the door will interrupt any operation except the cooling fan.

If the door is inadvertently left open for 10 minutes or longer, a beep will sound every 10 minutes until the door is shut again.

Interrupting any operation.

6. To interrupt any operation, press the **STOP/Clear** button. To resume the operation, press the **START/Speedy cook** button.

Cancelling any operation.

7. To cancel any operation, press the **STOP/Clear** button twice.

Time setting.

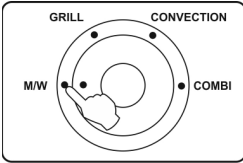
8. For cooking periods of up to **5 minutes**, the time set will be in **10 second** increments.
9. For cooking periods of up to **10 minutes** the time set will be in **30 second** increments
10. For cooking periods of up to **60 minutes** the time set will be in **1 minute** increments.

Oven light.

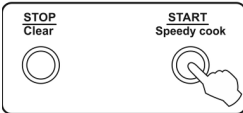
11. The oven light will only switch on when the oven is operating and when the door is opened.

MICROWAVE COOKING

Microwave cooking allows you to set the desired power level and the duration of the cooking period. The oven will automatically cook at 100% power unless a lower power level is selected. You may select 9 other power levels 10% to 90% for foods requiring slower cooking. To activate microwave cooking, proceed as follows:

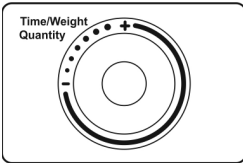


1. Select the **M/W** menu. The microwave indicator lights up. **100%** and **SET TIME** are displayed.
2. If required, select a power level by pressing the **Power/Temp/Mode** button repeatedly until the appropriate level is displayed (from 100% to 10%).
3. Turn the **Jog dial knob** to set the desired cooking time. The selected **time** and **PRESS START** are displayed.
4. Press the **START** button. The oven light switches on and the tray starts rotating.



Cooking commences and the remaining time is counted down on the display.

*The power level may be checked during the cooking cycle by pressing the **Power/Temp/Mode** button. The power level will then be displayed for about 3 seconds.*



*At the end of the cooking period the oven will beep 3 times and **OPEN DOOR** will be displayed.*

*Open the door, remove the cooked food and press the **STOP/Clear** button.*

Power level	Percentage Output	Percentage Output
High	100%	950W
Sauté	90%	855W
Re-heat	80%	760W
Medium—high	70%	665W
Simmer	60%	570W
Medium	50%	475W
Medium—low	40%	380W
Low	30%	285W
Defrost	20%	190W
Warm	10%	95W

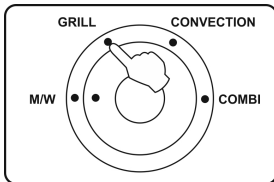
MICROWAVE COOKING GUIDE.

1. Place the food in a microwave approved cooking utensil and place it centrally on the glass tray. Placing a heavy load on the perimeter of the glass tray could cause the glass tray to dislodge from the rotating base. Arrange the food carefully. Place thickest areas towards outside of the cooking utensil.
2. Do not place food directly on the glass tray unless the food is self contained and will not spill. When cooking more than one item, arrange the food so that the items are evenly spaced.
3. Watch the cooking time. Cook for the minimum time indicated in the recipe and add more as needed. Food which is severely overcooked can smoke or ignite.
4. Cover foods while cooking to prevent splattering and to help the food cook evenly.
5. Turn foods over once during microwave cooking to speed up the cooking of foods such as chicken and burgers. Large items such as roasts must be turned over at least once.
6. Rearrange foods such as meatballs halfway through cooking both from the top to the bottom of the dish and from the center of the dish to the outside of the dish.
7. Do not operate the oven without the rotating base and glass tray in position.

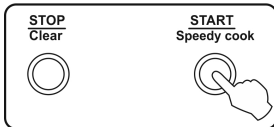
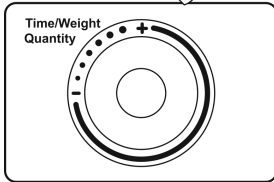
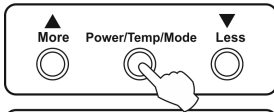
GRILLING

Grilling enables you to heat and brown food quickly without using microwaves. The oven has both an upper and a lower grill which may be operated in unison or upper grill only.

When used for the first time, the grill elements will generate smoke and release an odour. It is therefore recommend that you heat both the upper and lower grill elements for 10 minutes before placing any food in the oven. To activate grilling, proceed as follows:



1. Select the **GRILL** menu. The upper grill indicator lights up. **GRILL 1** and **SET TIME** are displayed.
2. Select the grill option by pressing the **Power/Temp/Mode** button repeatedly until the appropriate option is displayed (refer to the grilling table below for further details).
3. Turn the **Jog dial knob** to set the desired grilling time. The selected **time** and **PRESS START** are displayed.
4. Press the **START** button. The oven light switches on and the tray starts rotating.



Grilling commences and the remaining time is counted down in the display.

*At the end of the cooking period the oven will beep 3 times and **OPEN DOOR** will be displayed.*

*Open the door, remove the grilled food and press the **STOP/Clear** button.*

GRILLING TABLE

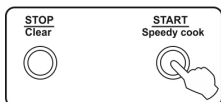
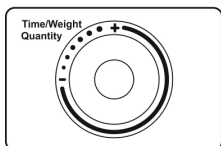
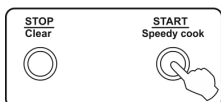
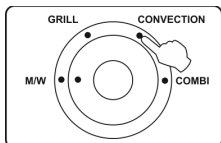
Grill button	Grill elements	Indicator display	Word display
Press once	Upper grill	⌚	GRILL 1
Press twice	Upper and Lower grill	⌚	GRILL 2

TIPS

Suggestions	Recommended cookware
Grilling is ideal for toasting bread or muffins. Remember to use oven gloves when handling food as the oven will be hot. Place the food on the metal stand. (high or low).	The closer the food is placed to the upper grill element, the better the browning effect. Use oven proof cookware. As there is no microwave energy generated, metal dishes or plates may be placed on the metal stands without danger of arcing.

CONVECTION COOKING WITH PRE-HEAT

Pre-heating of the oven is recommended (except for 40°C convection mode). The maximum preheating time allowed is 30 minutes. The Convection indicator will blink and the pre-heated temperature will be displayed. If the cooking is not started immediately thereafter, the oven will maintain the selected temperature for another 15 minutes and then switch off automatically. To activate convection cooking with pre-heat, proceed as follows:



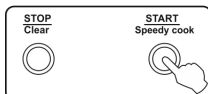
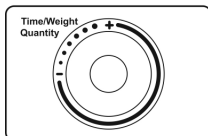
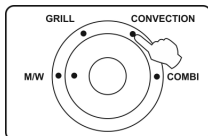
1. Select the **convection** menu. The **CONVECTION** indicator lights up. **100°C**, and **PRESS START TO PREHEAT** or **SET TIME** are displayed.
2. Select the convection cooking temperature by pressing the **Power/Temp/Mode** button repeatedly until the appropriate temperature is displayed. The temperature sequence reads from **100°C to 250°C** Then down to **40°C** and back to **100°C**.
3. Press the **START** button. The **CONVECTION** indicator blinks and **PREHEAT** is displayed. The oven will now pre-heat. When the selected preheat temperature is attained, the oven will beep and the pre-heated temperature will be displayed.
4. Open the oven door and place the food in the oven.
5. The oven **temperature** and **SET TIME** will be displayed.
6. Turn the **Jog dial knob** to set the cooking time. The selected **time** and **PRESS START** are displayed.
7. Press the **START** button. The oven light switches on and the tray starts rotating.

*Convection cooking commences and the remaining time is counted down on the display. The oven temperature may be checked during the cooking process by pressing the **Power/Temp/Mode** button. At the end of the cooking period the oven will beep 3 times and **OPEN DOOR** will be displayed. Open the door, remove the cooked food and press the **STOP/Clear** button.*

Tips & Suggestions	Recommended cookware
Use this mode of cooking for foods requiring a pre-heated oven. Remember to use oven gloves when handling food in the oven as the oven will be hot. Place all food dishes (depending on size) on the low or high oven stands.	Use oven-proof cookware. As there is no microwave energy generated, metal dishes or plates may be placed on the metal stands without danger of arcing.

CONVECTION COOKING - TRADITIONAL COOKING

The Convection oven may be used in the same way as a traditional oven. Microwaves are not used. Always use oven gloves when handling food in the oven as dishes will be hot.



1. Select the **convection** menu. The convection indicator lights up. **100°C**, and **PRESS START TO PREHEAT** or **SET TIME** are displayed.
2. Select the convection cooking temperature by repeatedly pressing the **Power/Temp/Mode** button until the appropriate temperature is displayed. The temperature sequence reads from **100°C to 250°C** Then down to **40°C** and back to **100°C**.
3. Turn the **Jog dial knob** to set the cooking time. The selected time and **PRESS START** are displayed
4. Press the **START** button. The oven light switches on and the tray starts rotating.

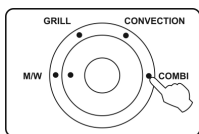
*Convection cooking commences and the remaining time is counted down in the display. The oven temperature may be checked during the cooking process by pushing the **Power/Temp/Mode** button. At the end of the cooking period the oven will beep 3 times and **OPEN DOOR** will be displayed. Open the door, remove the cooked food and press the **STOP/Clear** button.*

CONVECTION COOKING - TIPS

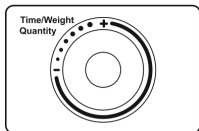
Suggestions	Recommended cookware
The convection mode is ideal for baking meringues, biscuits, scones, bread, puddings, large fruit cakes and preserves. Remember to use oven gloves when handling food in the oven as the oven will be hot. Place all food dishes (depending on size) on the low or high oven stands.	Use oven-proof cookware. As there is no microwave energy generated, metal dishes or plates may be placed on the metal stands without danger of arcing

COMBI COOKING (MICROWAVE AND CONVECTION COOKING)

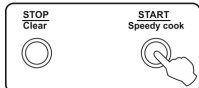
This function combines Microwave cooking with Convection cooking to give traditional results in less time. Always use microwave compatible and oven-proof cookware. Glass or ceramic dishes are ideal as they allow even microwave penetration to the food. Always use oven gloves when handling food in the oven as the oven and dishes get hot.

















1. Select the **Combi** menu. The **MICROWAVE**, **CONVECTION** and **LOWER GRILL** indicators show on the display
2. Press the **Power/Temp/Mode** button to select the appropriate Combi mode (1 to 5 See table below)
3. Turn the **Jog dial knob** to set the cooking time
4. Press the **START** button. The oven light switches on and the tray starts rotating.



The selected Combi mode commences and the remaining time is counted down on the display. The power level or cooking temperature may be checked while cooking is in progress by pressing the **Power/Temp/Mode** button. At the end of the cooking period the oven will beep 3 times and **OPEN DOOR** will be displayed. Open the door, remove the cooked food and press the **STOP/Clear** button.

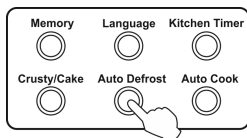


COMBINATION COOKING (Choose any of 5 different combination cooking modes)

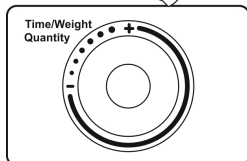
MODE	ELEMENTS	INDICATOR	SUGGESTED USES	COOKWARE
COMBI 1	Microwave Lower grill Convection	  	Roasting meat, baking cakes, frozen and crumbed food and re-heating pastries.	Food should be placed on the low rack or on the tray. Do not place metal cookware directly on the low rack as arcing may occur.
COMBI 2	Microwave Lower grill Convection	  	Ideal for cooking small foods which require crisping such as oven chips, croquettes, waffles, fish fingers, chicken nuggets, beef burgers, sausages.	
COMBI 3	Upper grill Lower grill Convection	  		As there is no Microwave energy being used, metal tins may be placed directly onto the metal rack without arcing.
COMBI 4	Microwave Upper grill	 	A combination of microwave speed and grill browning. Use for grilling foods such as chops and sausages.	Food should be placed on the low rack or on the tray. Do not place metal cookware directly on the low rack as arcing may occur.
COMBI 5	Microwave Upper grill Lower grill	  		

AUTO DEFROST

This function allows the accurate defrosting of meat, poultry fish and bread. Simply enter the weight of the food and the oven will select the correct defrosting time. During defrosting, the oven will beep to remind you to check the food. **TURN OVER** will appear in the display as a reminder to turn the food over if necessary. Always use microwave compatible cookware.



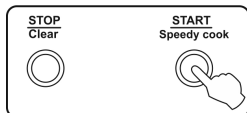
1. Press the **Auto Defrost** button. The **DEFROST** indicator lights up. **1 MEAT** and **SET WEIGHT** are displayed.
2. Select the appropriate defrost menu by repeatedly pressing the **Auto Defrost** button
3. Turn the **Jog dial knob** to set the weight. (Refer to the defrost chart below.) The selected **weight** and **PRESS START** are displayed.
4. Press the **START** button. The oven light switches on and the tray starts rotating.



Defrosting commences and the remaining time is counted down on the display.

*Follow the prompt **TURN OVER** and turn over the food if necessary.*

*At the end of the defrosting period the oven will beep 3 times and **OPEN DOOR** will be displayed.*



*Open the door, remove the defrosted food and press the **STOP/Clear** button.*

AUTO DEFROST CHART

Press Auto defrost button	Defrost menu	Minimum weight	Maximum weight	Weight increments	Standing time
Once	1 Meat	100g	2000g	50g	20-40 min
Twice	2 Poultry	100g	3000g	50g	1-2 hours
Three times	3 Fish	100g	2000g	50g	10-20 min
Four times	4 Bread	50g	1000g	50g	5 min

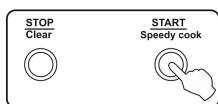
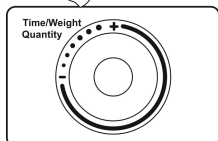
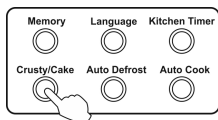
ITEM	TYPE	SUGGESTIONS
MEAT	Minced and cubed. Steaks and chops.	Use of the more/less buttons is usually not required. Use of the less button is recommended.
POULTRY	Whole chickens. Chicken portions.	Use of the less button is recommended. Use of the less button is recommended.
FISH	Whole fish. Fillets and portions.	Use of the more/less buttons is usually not required. Use of the more/less buttons is usually not required.
BREAD	All types of bread. Auto defrost is NOT suitable for defrosting cakes.	Begin by defrosting the loaf on its side. Then cut in half at the TURN OVER prompt.

DEFROSTING TIPS

Remove all packaging. Place the food on the low wire stand and place a paper towel on the tray below. Turn the food over when prompted to do so. Defrosted food should be cool but soft in all areas. Poultry and fish may be held under running cold water to complete the defrost process if necessary. Protect thin areas on poultry and meat with strips of aluminium foil to prevent them from drying out. Standing time is important for bulky foods which cannot be stirred. This will ensure that the centre is evenly defrosted.

CAKE / BREAD

Selecting the **CAKE** function allows you to simply bake a whole range of cakes and bread. Remember to use oven gloves when handling food in the oven as the dishes and the oven get hot.



1. Press the **Crusty/Cake** button **5** times for **Cake** and (6 times for **Bread**.) The **MICROWAVE** and **CONVECTION** indicators light up. **1.CAKE** and **SET WEIGHT** are displayed.
2. Turn the **Jog dial knob** to set the cooking weight. The selected **weight** and **PRESS START** are displayed
3. Press the **START** button. The oven light switches on and the tray starts rotating.

Baking commences and the remaining time is counted down on the display.

*At the end of the baking period the oven will beep 3 times and **OPEN DOOR** will be displayed.*

*Open the door, remove the cake and press the **STOP/Clear** button.*

CAKE MENU CHART

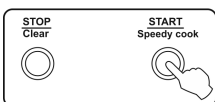
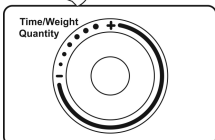
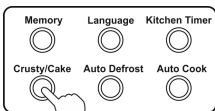
Press Cake button	Minimum weight	Maximum weight	increments
5 times for CAKE MENU	300g	1500g	100g
6 times for BREAD MENU	100g	1500g	100g

CAKE RECIPES		
Ingredients	Method	Cookware
Fruity Cream Cheese cake 150g butter 10ml grated lemon rind 125g cream cheese 225g castor sugar 3 eggs—beaten 100g plain flour 150g sultanas 150g cherries	<ol style="list-style-type: none"> 1. Cream the butter, lemon rind, cream cheese and sugar until light and fluffy. 2. Add the eggs a little at the time beating well after each addition. 3. Fold in the sifted flour, sultanas and quartered cherries. 4. Spread the mixture into a cake tin. 5. Cook on CAKE. 	200mm round cake tin on low wire stand.
Chocolate cake 50g cocoa 350g castor sugar 10ml water 90g butter 2 eggs 15ml golden syrup 5ml vanilla essence 15ml raspberry jam 275g plain flour Pinch of salt 10ml baking powder 150ml milk	<ol style="list-style-type: none"> 1. Mix the cocoa, 175g castor sugar and water together in a small bowl. 2. Cream the butter and balance of the sugar together and gradually add the eggs. Beat until the mixture is light and fluffy. 3. Beat in the cocoa mixture, golden syrup, vanilla essence and raspberry jam. 4. Fold in the sieved flour, salt and baking powder. Add milk to give a smooth dropping consistency. 5. Place in a prepared tin 6. Cook on CAKE. 	200mm round cake tin on low wire stand.
Apple pie 30g castor sugar 5ml cinnamon 30g sultanas 2 cooking apples-peeled cored and sliced 15ml lemon juice 350g puff pastry	<ol style="list-style-type: none"> 1. Mix the sugar, cinnamon and sultanas together. 2. Toss the apples in lemon juice. Sprinkle the sugar mixture over. 3. Divide the pastry in half. Roll out half and line the base of the plate. 4. Place the apple filling on the pastry. Roll out the remaining pastry and cut to a circle for lid. 5. Seal edges, crimp and brush top with egg. 6. Cook on CAKE. 	200mm pie plate on low wire stand.
Carrot cake 250g plain flour 10ml bicarbonate of soda 10ml baking powder 10ml cinnamon 10ml nutmeg 250g dark brown sugar 225ml vegetable oil 3 eggs-beaten 350g carrots-grated 75g sultanas Cream cheese topping 75g butter 100g cream cheese 225g icing sugar	<ol style="list-style-type: none"> 1. Sieve the flour, bicarbonate of soda and baking powder into a bowl with cinnamon and nutmeg. 2. Mix in the brown sugar and make a well in the centre. 3. Add the oil and beaten eggs. Beat well until all the ingredients are combined. Stir in the grated carrots and sultanas. Spoon into a prepared cake tin. 4. Cook on CAKE. <ol style="list-style-type: none"> 1. Cream the butter and cream cheese until smooth. Stir in the sieved icing sugar. 2. Decorate the cake with a cream cheese topping. 	230mm round tin on low wire stand.

CAKE RECIPES		
Ingredients	Method	Cookware
Party size sausage rolls 425g frozen flaky pastry (defrosted) 300g sausage meat 10ml dried mixed herbs 1 beaten egg	<ol style="list-style-type: none"> Roll out the pastry into two oblong shapes each about 250 x 200 mm. Cut each piece into two pieces lengthways. Combine the herbs with the sausage meat. Quarter the sausage meat and roll each piece into a long strip. Place on the pastry. Dampen the edge of pastry, roll around sausage meat and seal the edges. Brush with the beaten egg. Cut each strip into six equal portions, each approximately 50mm in length. Make two cuts in the top of each roll. Place on a greased circular baking tray. Cook on BREAD. 	Round baking tray or pizza dish on low wire stand.
Baked jam roly poly pudding 1 quantity of suet pastry 75ml seedless raspberry jam Milk to glaze	<ol style="list-style-type: none"> Rollout pastry to approximately 230 x 320 mm. Spread the jam over the pastry leaving a 10mm border all round. Brush the edges with milk and roll the pastry up evenly starting at one side and sealing the edges well. Brush the top with milk and place in a loaf tin. Cook on BREAD until golden brown. 	1kg loaf tin.
Standard bread 450g plain flour 1 sachet dried yeast 5ml salt 15g fat 300ml warm water	<ol style="list-style-type: none"> Combine the flour, yeast and salt in a large bowl. Rub in the fat. Add warm water and mix into a dough. Turn onto a floured surface and knead for 10 minutes. Divide into two and place in a loaf tin. Place the tin in the oven and set on convection 40°C until the dough has doubled in size. Cook on BREAD. Repeat with the second loaf. 	2 x 450g loaf tins.
Fruit scones 225g self raising flour Pinch of salt 5ml baking powder 50g butter 25g castor sugar 50g sultanas 150ml milk Beaten egg to glaze	<ol style="list-style-type: none"> Sift the flour, salt and baking powder together. Rub in the fat until the mixture resembles bread crumbs. Add the sugar and sultanas. Make a well in the centre and stir in enough milk to form a soft dough. Knead lightly. Pat out to 20mm thickness and cut into 10 rounds with a 50mm cutter. Place on a baking sheet, and brush with the beaten egg. Cook on BREAD. 	Round baking sheet.

CRUSTY / CRISPY

Selecting the Crusty menu allows you to simply cook a range of crusty foods. Remember to use oven gloves when handling food in the oven as the dishes and the oven get hot.



1. Press the **Crusty/Cake** button once. The **MICROWAVE** and **CONVECTION** indicators light up. **1 FRESH PIZZA** and **SET WEIGHT** are displayed.
2. Select the appropriate menu by repeatedly pressing the **Crusty/Cake** button. (Refer to the Crusty menu chart below.)
3. Turn the **Jog dial knob** to set the weight. The selected **weight** and **PRESS START** are displayed
4. Press the **START** button. The oven light switches on and the tray starts rotating.

Crusty cooking commences and the remaining time is counted down on the display.

*At the end of the cooking period the oven will beep 3 times and **OPEN DOOR** will be displayed.*

*Open the door, remove the food and press the **STOP/Clear** button.*

CRUSTY MENU CHART

Crusty button	Minimum weight	Maximum weight	increments
Press once for MENU 1	500g	1000g	100g
Press twice for MENU 2	100g	900g	100g
Press 3 times for MENU 3	500g	1500g	100g
Press 4 times for MENU 4	300g	900g	100g

Fresh pizza

150g strong white flour
90ml milk-lukewarm
3g dried yeast
1.5 tsp oil
Pinch of salt
1 onion thinly sliced
1 tomato-chopped
150g mozzarella cheese

1. Place the flour, yeast, salt, milk, and oil in a large bowl and mix well.
2. Knead well on a floured board then return the dough to the bowl and using convection at 40°C heat the mixture until the dough doubles in size.
3. Roll out the dough to form a round pizza shape.
4. Place on a 230mm pie dish.
5. Evenly spread the chopped tomato, onion and cheese on the pizza dough.
6. Cook on **CRUSTY FRESH PIZZA** on the metal tray.
7. Vary taste by replacing the onion with chopped bacon, mushrooms, etc.
8. Frozen Pizza is cooked on **CRUSTY FROZEN PIZZA** on the metal tray.

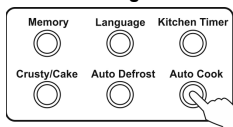
Fresh potato gratin

12.5g butter
450g potatoes-peeled and thinly sliced
1 onion-finely chopped
Finely chopped bacon
200ml double cream
100g grated cheese
Salt and pepper

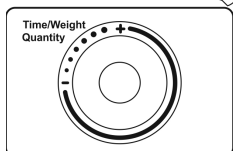
1. Place half the potato slices in a dish and sprinkle on some onions and bacon. Dot with butter and season. Place remaining potatoes on the top.
2. Pour the cream over and sprinkle with cheese.
3. Place a 250mm flan dish on the low metal stand.
4. Cook on **CRUSTY FRESH GRATIN**.
5. Garnish with parsley and tomato slices.
6. Vary taste by replacing the onion with chopped bacon, mushrooms, etc.
7. Frozen gratin is cooked on **CRUSTY FROZEN GRATIN**.

AUTO COOK

Selecting the Auto Cook function allows you to cook a range of popular foods. Remember to use oven gloves when handling food in the oven as the dishes and the oven get hot.

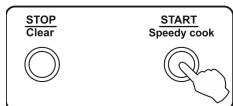


1. Press the **Auto cook** button once. The **MICROWAVE**, **CONVECTION** and **LOWER GRILL** indicators light up. **1 ROAST BEEF** and **SET WEIGHT** are displayed.
2. Press the **Auto Cook** button until the appropriate menu is displayed.
3. Turn the **Jog dial knob** to set the weight. The selected **weight** and **PRESS START** are displayed.
4. Press the **START** button. The oven light switches on and the tray starts rotating.



Auto cooking commences and the remaining time is counted down on the display.

*At the end of the cooking period the oven will beep 3 times and **OPEN DOOR** will be displayed.*



*Open the door, remove the food and press the **STOP/Clear** button.*

AUTO COOK MENU CHART

Auto cook button	Minimum weight	Maximum weight	increments
Press once for MENU 1	500g	2000g	100g
Press twice for MENU 2	800g	3000g	100g
Press 3 times for MENU 3	500g	2000g	100g
Press 4 times for MENU 4	300g	900g	100g
Press 5 times for MENU 5	1 ea	5 ea	1 ea
Press 6 times for MENU 6	400g	1000g	50g
Press 7 times for MENU 7	100g	900g	50g
Press 8 times for MENU 8	100g	900g	50g
Press 9 times for MENU 9	500g	2000g	100g

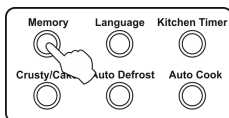
AUTO COOK RECIPES

Ingredients	Method	Cookware
Roast Beef Start temp.= Chilled	<ol style="list-style-type: none"> 1. Tie the joint into a neat shape. 2. Brush with a little oil. 3. Cook on AUTO COOK ROAST BEEF. 4. Remove from the oven and drain off any excess juices. 5. Let stand for 10 minutes before carving. 6. Serve with Yorkshire pudding and gravy. 	Place the beef directly on the metal tray.
Roast Chicken Start temp. = Chilled	<ol style="list-style-type: none"> 1. Wash and dry the chicken. Tie the legs loosely together with string. 2. Pierce the skin a few times just under the legs. 3. Brush the butter mixture all over the chicken. 4. Place the chicken directly onto the metal tray. 5. Cook on AUTO ROAST CHICKEN. 6. Remove from the oven. Drain off any excess juices. Season with salt if required. Allow to stand for 10 minutes before carving. 7. Serve with bacon rolls, chipolatas, bread sauce and gravy. 	Place the chicken directly on the turntable tray.

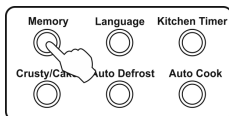
AUTO COOK RECIPES		
Ingredients	Method	Cookware
Roast Pork Start temp. = Chilled	<ol style="list-style-type: none"> 1. Tie the joint into a neat shape. Place the pork directly onto the metal tray. 2. Brush with a little oil. 3. Cook on AUTO COOK ROAST PORK. 4. Remove from the oven and drain off any excess juices. 5. Let stand for 10 minutes before carving. 6. Serve with APPLE SAUCE. 	Place the pork directly on the turntable tray.
Baked Fish Start temp. = Chilled	<ol style="list-style-type: none"> 1. All fish whether whole, filleted or steaks. (except battered or crumbed) 2. Place the prepared fish in a buttered dish. 3. Season with salt and pepper, sprinkle lemon juice and dot with butter. Do not cover the dish. 4. Place on the high metal stand on the metal tray. 5. Cook on AUTO COOK BAKED FISH. 	Use a microwave heat proof shallow dish eg. Pyrex.
Baked Potato Roast Potato	<ol style="list-style-type: none"> 1. Wash the potatoes thoroughly and prick with a fork. 2. Place the potatoes directly on the low metal stand. 3. Cook on AUTO COOK BAKED POTATO. <ol style="list-style-type: none"> 1. Wash and dry the potatoes thoroughly. 2. Cut into even pieces and place in dish. Place on low metal stand. 3. Cook on AUTO COOK ROAST POTATO. 4. Turn the potatoes when the oven beeps. 	Place potatoes directly on the low metal stand. Use a microwave proof dish eg. Pyrex.
Fresh Veg.	<ol style="list-style-type: none"> 1. Wash and trim. 2. Place the prepared vegetables in a suitable container. 3. Sprinkle with 4-5 tablespoons of water. 4. Cover with pierced cling film or a lid. 5. Place a dish on the metal tray. 6. Cook on AUTO COOK FRESH VEGETABLES. 7. For best results, cut the vegetables into similar sized pieces. 	Use a microwave proof dish eg. Pyrex.
Frozen Veg.	<ol style="list-style-type: none"> 1. Place the vegetables in a suitable container. 2. Cover with pierced cling film or a lid. 3. Place a dish on the metal tray. 4. Cook on AUTO COOK FROZEN VEGETABLES. 5. Frozen vegetables may be cooked without using water. 	Use a microwave proof dish eg. Pyrex.
Casserole	<ol style="list-style-type: none"> 1. Place all the ingredients into a large dish or bowl. 2. Mix well and cover with a lid. 3. Cook on AUTO COOK CASSEROLE. 4. After cooking stir well before serving. 	Use a large microwave proof bowl with a lid.

MEMORY COOK

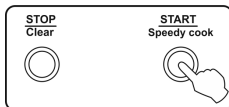
If you often cook the same dish, you may store the cooking time and function in the oven's memory. This saves re-setting every time the dish is cooked.



- To set the memory, proceed as follows:**
1. Set your favourite cooking programme as previously described. (Auto defrost, cake, crusty and auto cook programmes cannot be stored in memory)
 2. Press the **Memory** button. The oven will beep and '0' or the **clock** are displayed. Your setting is now stored in memory.
 3. To store a different setting simply repeat the setting procedure.



- To use the memory function proceed as follows:**
1. Press the **Memory** button. The stored setting appears on the display.
 2. Press the **START** button. The oven light switches on and the tray starts rotating.
 3. *Cooking commences and the remaining time is counted down on the display.*
 4. *At the end of the cooking period the oven will beep 3 times and **OPEN DOOR** will be displayed*
 5. *Open the door, remove the food and press the **STOP/Clear** button.*



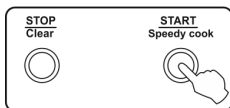
When there is no memory setting stored, DATA EMPTY SELECT FUNCTION will be displayed.

SPEEDY COOK

Selecting Speedy Cook, enables the oven to operate immediately at full power. Pressing the **START/Speedy cook** button repeatedly increases the time by 30 second increments.



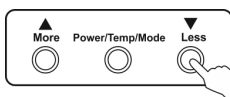
1. Press the **STOP/Clear** button. '0' appears in the display
2. Press the **START/Speedy cook** button. The **MICROWAVE** indicator and **30** seconds are displayed
3. To increase the time by 30 second increments, press the **START/Speedy cook** button repeatedly until the desired time is displayed.



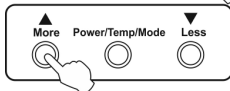
*Cooking commences and the remaining time is counted down on the display. At the end of the cooking period the oven will beep 3 times and **OPEN DOOR** will be displayed. Open the door, remove the food and press the **STOP/Clear** button.*

LESS AND MORE BUTTONS

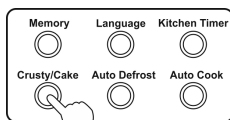
To alter the cooking or defrosting time while the oven is operating, press the **Less** or **More** buttons.



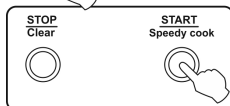
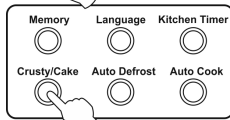
1. During cooking or defrosting, press the **Less** button to decrease the cooking or defrosting time by 1 minute increments. Repeatedly pressing the button will reduce the time by 1 minute each time the button is pressed.
2. During cooking or defrosting, press the **More** button to increase the cooking or defrosting time by 1 minute increments. Repeatedly pressing the button will increase the time by 1 minute each time the button is pressed.



DISPLAY SCROLL SPEEDS



1. Press the **Crusty/Cake** button once. The **MICROWAVE** and **CONVECTION** indicators light up. **1 FRESH PIZZA** and **SET WEIGHT** are shown on the display.
2. Select the desired scroll speed by pressing the **Crusty/Cake** button again.
3. Press the **START** button.



Press the Crusty/Cake button	Scroll speed
Once	Very slow
Twice	Slow
Three times	Normal
Four times	Fast

ARCING

Arcing is the term used for sparks in the oven.

Arcing is caused by:

1. Metal foil touching the side of the oven.
2. If foil does not follow the shape of the food, upturned edges act like antennas.
3. Metal such as twist ties, poultry pins or gold rimmed dishes.
4. Recycled paper containing small particles of metal.

GENERAL GUIDELINES

Since microwave cooking differs from traditional cooking, the following guidelines should be considered when using the oven.

If the food is undercooked

Check if the correct power level was selected. Check that the time selected was sufficient. Remember, recipes are only approximate and times may differ depending on weight, density, initial temperatures and so forth. Check to see if the container was appropriate for the type of meal being cooked.

If the food is dried out, overcooked or burnt

Check if the correct power level was selected. Check if the time selected was too long. Remember, recipes are only approximate and times may differ depending on weight, density, initial temperatures and so forth.

Points to remember when defrosting

The shape of the food alters defrosting time. Shallow rectangular shapes defrost faster than deep spherical shapes. Separate pieces or slices as they defrost to speed up the process. Shield sensitive food areas with thin strips of aluminium foil to prevent pre-mature cooking. Defrosting works best when the food is thawed in the oven and allowed to defrost completely during a standing time.

Quantity of food

The more food you wish to cook, the longer it takes. Double the quantity takes nearly double the time. For example, a single potato might take four minutes to cook while two potatoes require seven minutes.

Starting temperatures

The lower the temperature of the food placed in the oven, the longer the time required to cook it. Food at room temperature will cook quicker than refrigerated food.

Composition of the food

Food with a high fat or sugar content will heat up faster than food containing a lot of water. Fat and sugar will also achieve a higher temperature during the cooking process than water. The more dense the food, the longer it takes to cook. Meat for example takes longer to heat than sponge cake.

Size and shape

Smaller pieces will cook faster than larger pieces and uniform pieces will cook more evenly than irregular pieces. Thin parts will cook faster than thicker parts. Place the thinner chicken wings and legs nearer the centre of the tray.

Stirring and turning the food

Stirring and turning are techniques used in conventional as well as microwave cooking. It allows heat to distribute more quickly and avoids overcooking at more exposed areas.

Covering the food

Covering the food with perforated cling wrap or pot lids, reduces splatter, shortens cooking times, and retains moisture. All materials which allow the passage of microwaves are suitable. (see utensil guide)

Releasing pressure in foods

Several foods are covered with a membrane. Steam builds up under the membrane and these foods should be pricked with a fork or cocktail stick to release pressure and prevent them from bursting. Typical examples of these foods are potatoes, chicken livers, sausages, egg yolks, and certain fruits.

Standing time

Experience has shown that standing time, after using the oven, always improves results as it allows heat to be evenly distributed prior to consumption. In a microwave, food continues to cook even when the microwave energy is turned off. The reason for this is the transfer of heat from the food centre through a conduction process. The length of standing time is dependent on the volume and density of the food and may range from 1 to 10 minutes. Generally the larger dense foods need more standing time.

Arranging the food

1. Arranging the food in the oven contributes to the result.
2. If several items of similar food are cooked at the same time, it is best to place them in a ring pattern around the tray. This will ensure uniform cooking.
3. When cooking food of uneven shapes or thickness, arrange the denser, thicker food on the outside and the smaller, thinner pieces towards the centre of the tray where they will be heated last.
4. Fish should be arranged with the tail sections towards the centre of the tray. When cooking whole fish, score the skin to prevent cracking and shield the tail with small pieces of aluminium foil.
5. When re-heating a meal, arrange the smaller pieces in the centre and larger pieces towards the perimeter of the plate.
6. Place thin slices of meat on top of one another. Thicker pieces such as sausages and meat loaf should be placed close together.
7. Gravy, sauce or soup should be heated in a separate container. Choose a tall narrow container rather than a broad flat one and do not fill the container more than 2/3.

TO STOP THE OVEN WHEN IT IS OPERATING

1. Open the door:

The oven stops operating.

The oven may be restarted by closing the door and pressing the **START/Speedy cook** button.

2. Press the STOP/clear button:

The oven stops operating.

If you wish to cancel the setting, press the **STOP/Clear** button once more.

If not, pressing the **START/ Speedy cook** button will resume operation.

CLEANING AND CARE

1. Turn off the oven and remove the power plug from the wall socket before cleaning.
2. Keep the inside of the oven clean. When food splatters or spilled liquids adhere to oven walls, wipe with a damp cloth. Mild detergent may be used if the oven gets very dirty. Avoid the use of aerosols and other harsh cleaners as these may stain, streak or dull the door surface.
3. The outside surfaces should be cleaned with a damp cloth. To prevent damage to the operating parts inside the oven, water should not be allowed to seep into the ventilation slots.
4. Wipe the door and window (both sides), the door seals and adjacent parts frequently with a damp cloth to remove any spills or splatters. Do not use any abrasive cleaners.
5. Do not allow the control panel to become wet. Clean with a soft, damp cloth. When cleaning the control panel, leave the oven door open to prevent the oven from accidentally switching on.
6. If steam accumulates inside or around the outside of the oven door, wipe it with a soft cloth. This may occur when the microwave oven is operated under high humidity conditions and is normal.
7. It is occasionally necessary to remove the glass tray for cleaning. Wash the tray in warm sudsy water or in a dishwasher.
8. The rotating base and oven floor should be cleaned regularly to avoid excessive noise. Simply wipe the bottom surface of the oven with a mild detergent. The rotating base may be washed in mild sudsy water or in a dishwasher. When removing the rotating base from cavity floor for cleaning, be sure to replace it correctly.
9. Remove odours from your oven by combining a cup of water with the juice and the skin of one lemon in a deep microwave proof bowl, microwave for 5 minutes. Wipe thoroughly and dry with a soft cloth.
10. If it becomes necessary to replace the oven lamp, please consult a Defy Service Centre to have it replaced.
Please note that replacement lamps are not covered by the warranty.
11. The oven should be cleaned regularly and any food deposits removed. Failure to maintain the oven in a clean condition could lead to deterioration of the surface that could adversely affect the life of the appliance. It could also constitute a fire risk.
12. Please do not dispose this appliance at the local dump. It should be disposed of at a disposal center provided by the municipality.

QUESTIONS AND ANSWERS

I accidentally operated my microwave without any food in it. Is it damaged?

We do not recommend operating the oven without any food in it. However running it for a SHORT period should not damage the oven.

Can I open the door while the oven is operating?

The door may be opened at any time during the cooking process. Microwave energy will instantly be switched off and the time setting will be re- membered until the door is closed again.

Does microwave energy pass through the door screen?

No. Light is allowed to pass through but not microwave energy.

My microwave oven causes TV interference. Is this normal?

Some TV and radio interference might occur when using the microwave oven. This is similar to the interference caused by mixers, vacuum cleaners, hair dryers etc. Try positioning the TV as far as possible away from the microwave oven.

How do I know if the oven is operating or not?

The oven is operating when the door is closed and the interior light is on. At the end of a cooking cycle, the oven will beep, the light will go out and the cooling fan will run for an additional two minutes.

Why does my oven light dim?

When cooking at reduced power levels, the oven cycles to maintain these levels. Clicking noises may be heard and the light dims during cycling. This is normal.

When is the oven light on?

The oven light is on during a cooking cycle and when the door is opened.

Why does steam accumulate round the oven door?

During cooking steam is released from most foods. Some steam will condense on cooler surfaces and this is evident around the door. This occurrence is however completely normal and has no detrimental effect on the oven.

Sometimes warm air escapes from the oven vents. Why?

The vents are designed to carry hot air away from the oven during cooking. They do not allow microwave energy to escape. Ensure that the vents are not obstructed in any way.

Why does smoke exhaust from the rear of the oven?

Smoke may be produced when food is overcooked. However it is normal for any smoke to be exhausted from the oven cavity similar to the hot air described above.

PROBLEM SOLVING

If you experience a problem, please check the chart below. If the problem cannot be rectified in this manner, please consult your nearest Defy Service Centre for assistance.

PROBLEM	OVEN WILL NOT START	X	X	X	X														
	ARCING OR SPARKING					X	X												
	UNEVENLY COOKED FOOD					X		X	X	X									
	OVERCOOKED FOOD												X						
	UNDERCOOKED FOOD					X					X	X	X						
	INCOMPLETE DEFROSTING					X		X	X		X			X					
	DISPLAY / TIMER OFF																		X
SOLUTION	HAS THE START/SPEEDY COOK BUTTON BEEN PRESSED?	_____																	
	IS THE POWER CORD PLUGGED IN?	_____																	
	IS THE DOOR CLOSED?	_____																	
	SET THE COOKING TIME (CLOCK SET)	_____																	
	USE APPROVED COOKWARE ONLY	_____																	
	DO NOT OPERATE THE OVEN WHEN EMPTY	_____																	
	ONLY USE THE SUPPLIED TRAYS	_____																	
	TURN OR STIR THE FOOD	_____																	
	COMPLETELY DEFROST FOOD	_____																	
	TURN THE JOG DIAL KNOB OR PRESS CORRECT FUNCTION BUTTONS	_____																	
	CHECK TO SEE THAT THE OVEN VENTILATION SLOTS ARE NOT OBSTRUCTED	_____																	
	ALLOW THE OVEN TO COOL DOWN FOR 10 MINUTES	_____																	
	HAS THE POWER SAVE FUNCTION BEEN SET?	_____																	

IF NONE OF THE ABOVE RECTIFIES THE SITUATION, THEN CONTACT THE NEAREST DEFY SERVICE CENTRE . DO NOT TRY TO ADJUST OR REPAIR THE OVEN YOURSELF.

SERVICE CENTRES

If you have followed the instructions and still have a problem, contact the nearest Defy Service Centre. They will be able to advise you on any aspect of the product or send a qualified technician to repair it.

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NAMIBIA: ATLANTIC DISTRIBUTORS (PTY) LTD

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atlantic@mweb.com.na

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Cell: +263 772 469010
Cell: +263 772 469011

BOTSWANA: RAY MORGAN AGENCIES

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Kgale View, Gaborone
Botswana
Tel: +267 390 3996 / 390 3912
Fax: +267 318 7376
Cell: +267 7134 6539
service@rma.co.bw; raja@rma.co.bw

SWAZILAND: LYNDS DISTRIBUTORS

P.O Box 716, Mbabane, Swaziland, H100
Tel: (00268) 2515 4310/8
Fax: (00268) 2518 4318

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Cell: +258 84 44 61 234
coolworldlda@hotmail.com
Nosso Show Room
Av: da Industrias, Parcela No.735 * 735A
Machava, Maputo

**OTHER AREAS ARE SERVICED BY OVER 200 AUTHORISED SERVICE AGENTS.
PLEASE CONSULT THE NEAREST REGIONAL DEFY SERVICE CENTRE FOR DETAILS.**

WARRANTY

- 1 This certificate is issued by DEFY APPLIANCES LIMITED manufacturers of Defy and Ocean products, hereinafter the Company, to the original purchaser only, of the appliance described on the certificate and shall constitute the only warranty given in respect of this appliance.
- 2 The Company warrants to the original purchaser that for a period of TWO YEARS from date of purchase the appliance is free from defect under normal domestic use, both in workmanship and material, subject to the following conditions.
- 3 Repair or replacement of any part of this appliance, found by the Company to be defective, shall be at the election of the Company. The Company reserves the right to effect such service through any of its Service Divisions or Authorised Service Dealers. The cost of such service shall be borne by the Company in full, provided that the appliance is located no further than 50 km from a Company Service Centre or an Authorised Service Dealer. Where the appliance is located beyond the 50 km radius, the purchaser shall be liable for the standard travelling charges, as determined by the Company.
- 4 **Carry-in service. Microwave ovens are repaired in our service centres and are not collected from the customers home. Faulty units should be delivered to the purchasing dealer or to the nearest Company Service Centre for warranty repairs.**
- 5 Rusted or corroded plates, vitreous enamelware, fuses and lamps are specifically excluded from these warranties. It is an express condition of these warranties that the purchaser takes due care and attention in the use and maintenance of the appliance. Abuse, misuse in conflict with operating instructions, connection to incorrect voltages and subjection to commercial use shall release the Company from its obligations.
- 6 This warranty shall become void and cease to operate if the appliance is dismantled by, or any repairs to the appliance are effected by any persons not duly authorised by the Company, or if substitute parts not approved by the Company are used in the appliance, or if the serial number of the appliance is removed.
- 7 The Company shall not be responsible for damages resulting from fire, flood, civil disturbances or any Act of God. The Company shall not, in terms of these warranties be responsible nor held liable for any consequential loss or damage of any kind caused by or due to the failure or malfunction of the appliance.
- 8 The Company shall not be responsible for transportation or other costs other than those incurred within the provisions of Point 1 of this Certificate.
- 9 For warranties in the Republic of South Africa and Sub-Saharan Africa, please contact your nearest Defy office. Please refer to the previous page for respective South African service agents and Sub-Saharan Africa service agents.
- 10 Where service is requested under warranty and no fault or defect can be found by the Company, all costs incurred will be for the purchaser's account.
- 11 This Certificate as well as your invoice will serve as proof of purchase. For the purpose of warranty, it will be essential to produce this Certificate and invoice. Failure to do so, will render the purchaser liable for service costs.

**KEEP THIS CERTIFICATE AND SALES INVOICE AS PROOF OF
PURCHASE FOR WARRANTY PURPOSES.**